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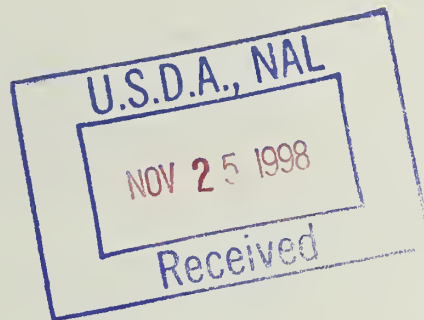
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# UNITED STATES STANDARDS

*for grades of*

# DRIED PEARS

**Second Issue**  
*As Amended*

**EFFECTIVE MAY 24, 1967**

**UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
FRUIT AND VEGETABLE DIVISION  
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH**

These standards supersede the standards which have been in effect since  
June 30, 1945

This second issue of the United States Standards for Grades of Dried Pears was amended, effective May 24, 1967. These amended standards contain minor modifications in format (including new section numbers) and rearrangement of text. None of the requirements were changed by the amended standards, published in the Federal Register of May 24, 1967 (32 F.R. 7575).

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization  
and Inspection Branch  
Fruit and Vegetable Division, AMS  
U.S. Department of Agriculture  
Washington, D.C. 20250

# UNITED STATES STANDARDS FOR GRADES OF DRIED PEARS

Effective May 24, 1967

## PRODUCT DESCRIPTION, MOISTURE, SIZES

Sec.	
52.5841	Product description.
52.5842	Moisture.
52.5843	Sizes of dried pears.

### GRADES FOR DRIED PEARS

52.5844	U.S. Grade A or U.S. Fancy.
52.5845	U.S. Grade B or U.S. Choice.
52.5846	U.S. Grade C or U.S. Standard.
52.5847	U.S. Grade D or Substandard.

### EXPLANATION OF TERMS

52.5848	Explanation of terms.
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### WORK SHEET

52.5849	Work sheet and summary of requirements for dried pears.
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### Authority:

(Secs. 203, 205, 60 Stat. 1087, as amended, 1090, as amended; 7 U.S.C. 1622, 1624)

## PRODUCT DESCRIPTION, MOISTURE, SIZES

### § 52.5841 Product description.

Dried pears are the halved fruit of the pear tree (*Pyrus communis*) which may or may not be cored, from which the external stems and calyx cups have been removed, and from which the greater portion of the moisture has been removed. Before packing, the dried fruit is processed to cleanse the fruit and may be sulfured sufficiently to retain a characteristic color.

### § 52.5842 Moisture.

Federal inspection certificates shall indicate the moisture content of the finished product which shall be not more than 26 percent by weight.

### § 52.5843 Sizes of dried pears.

(a) Federal inspection certificates shall indicate the size or combination of

Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.

sizes of halved pears found upon examination.

(b) The various sizes of dried pears are as follows:

No. 1 Size (Jumbo Size) -	1 $\frac{7}{8}$ inches or more in width.
No. 2 Size (Extra Large Size).	1 $\frac{3}{4}$ inches to 1 $\frac{7}{8}$ inches in width.
No. 3 Size (Large Size) --	1 $\frac{1}{2}$ inches to 1 $\frac{3}{4}$ inches in width.
No. 4 Size (Medium Size) -	1 $\frac{3}{8}$ inches to 1 $\frac{1}{2}$ inches in width.
No. 5 Size (Small Size) --	1 $\frac{1}{8}$ inches to 1 $\frac{3}{8}$ inches in width.
No. 6 Size (Extra Small Size).	Less than 1 $\frac{1}{8}$ inches in width.

(1) "Width" means the longest measurement obtainable, measured at right angles to a line running from the stem end to the calyx end.

(2) In determining compliance with size requirements listed above, dried pears will be considered as of one size if not more than 10 percent by weight of halves vary from the size range.

### GRADES FOR DRIED PEARS

### § 52.5844 U.S. Grade A or U.S. Fancy.

(a) U.S. Grade A or U.S. Fancy dried pears possess similar varietal characteristics; possess a practically uniform, bright typical color characteristic of well-matured pears; and are well shaped. Not more than 5 percent by weight of the fruit may be of a color described in U.S. Grade B or U.S. Choice; and none of the fruit may be of a color described in U.S. Grade C or U.S. Standard.

(b) Not more than a total tolerance of 10 percent by weight may be slabs, immature, or scraps; may be affected by russet or similar discoloration; may be damaged by discoloration, sunburn, hail-

marks, limb-rubs, hard end, black end, external stems and calyx cups, scab, disease, insect injury, or other similar defects; or may be affected by mold, decay, insect infestation (no live insects are permitted), imbedded dirt, or other foreign material: *Provided*, That, not more than two-fifths of the total tolerance, or 4 percent by weight, may be affected by mold, decay, insect infestation (no live insects are permitted), imbedded dirt, or other foreign material: *And further provided*, That, not more than one-tenth of the total tolerance, or 1 percent by weight, may be affected by decay.

**§ 52.5845 U.S. Grade B or U.S. Choice.**

(a) U.S. Grade B or U.S. Choice dried pears possess similar varietal characteristics; possess a reasonably uniform, bright typical color, characteristic of reasonably well-matured pears; and are reasonably well shaped. Not more than 10 percent by weight of the fruit may be of a color described in U.S. Grade C or U.S. Standard.

(b) Not more than a total tolerance of 15 percent by weight may be slabs, immature, or scraps; may be affected by russet or similar discoloration; may be damaged by discoloration, sunburn, hail-marks, limb-rubs, hard end, black end, external stems and calyx cups, scabs, disease, insect injury, or other similar defects; or may be affected by mold, decay, insect infestation (no live insects are permitted), imbedded dirt, or other foreign material: *Provided*, That, not more than one-third of the total tolerance, or 5 percent by weight, may be affected by mold, decay, insect infestation (no live insects are permitted), imbedded dirt, or other foreign material: *And further provided*, That, not more than one-fifteenth of the total tolerance or 1 percent by weight, may be affected by decay.

**§ 52.5846 U.S. Grade C or U.S. Standard.**

(a) U.S. Grade C or U.S. Standard dried pears possess similar varietal characteristics; possess a fairly uniform color; characteristic of fairly well-matured pears; and are fairly well shaped.

(b) Not more than a total tolerance of 20 percent by weight may be slabs, immature, or scraps; may be affected by russet or similar discoloration, may be

damaged by discoloration, sunburn, hail-marks, limb-rubs, hard end, black end, external stems and calyx cups, scab, disease, insect infestation (no live insects are permitted), imbedded dirt, or other foreign material: *Provided*, That, not more than one-fourth of the total tolerance, or 5 percent by weight may be affected by mold, decay, insect infestation (no live insects are permitted), imbedded dirt, or other foreign material: *And further provided*, That, not more than one-tenth of the total tolerance, or 2 percent by weight, may be affected by decay.

**§ 52.5847 U.S. Grade D or Substandard.**

U.S. Grade D or Substandard dried pears are wholesome and edible fruit that fails to meet the requirements of U.S. Grade C or U.S. Standard: *Provided*, That, not more than 5 percent by weight of the total fruit may be affected by mold, decay, insect infestation (no live insects are permitted), imbedded dirt, or other foreign material: *And further provided*, That, not more than 2 percent by weight of the total fruit may be affected by decay.

**EXPLANATION OF TERMS**

**§ 52.5848 Explanation of terms.**

(a) *Color*. (1) "Practically uniform, bright typical color" means that the halves are bright and translucent, and not darker than pear yellow in color.

(2) "Reasonably uniform, bright typical color" means that the halves are reasonably bright and reasonably translucent, and not darker than pear yellow in color.

(3) "Fairly uniform typical color" means that the halves are fairly bright and fairly translucent and are of any normal color not darker than dark amber.

(b) *Damage or other defects*. (1) "Affected by russet or similar discoloration" means reddish brown discoloration caused by sunlight when the area so affected is conspicuous. Russet or other similar skin discoloration is not considered "damaged by discoloration."

(2) "Damage by discoloration" means—

(i) Skin discoloration caused by sun-



burn, limb-rubs, hailmarks, or other means which when light brown in color, exceed in the aggregate one-eighth of the surface and which, when dark brown or darker, or hard, tough and leathery, exceed in the aggregate an area equivalent to one-sixteenth of the outer surface side of the unit.

(ii) **Flesh discoloration** caused by bruising, drought spot, or other means which are materially darker or lighter than the normal color of the half and which exceed in the aggregate an area equivalent to one-sixteenth of the outer surface side of the unit.

(iii) **Darkening of otherwise sound fruit characteristic of fruit held in storage, in keeping with good commercial practice, shall not be considered as damaged by discoloration unless excessively darkened.**

(3) **"Damaged by hard end or black end"** means the light colored areas at the calyx end of the fruit or similar damage which exceed in the aggregate an area equivalent to one-eighth of the outer surface.

(4) **"Damaged by other similar defects"** means any injury or defect or group of defects not mentioned herein which materially affect the appearance, edibility, or keeping quality of the fruit.

(5) **"Damaged by insect injury"** means healed or unhealed surface blemishes, and healed or unhealed blemishes in the flesh which materially affect the appearance, edibility, or keeping quality of the fruit but which do not possess evidence of insect infestation.

(6) **"Affected by insect infestation"** means that the dried pears show the presence of insects, insect fragments, or excreta. No live insects are permitted.

(7) **"Affected by imbedded dirt"**

means the units have sufficient quantities of adhering dirt to give the fruit a dirty, smudgy appearance and dirt which may not be removed readily in washing the fruit.

(c) **Maturity.** (1) **"Well-matured"** means that the pears are fully ripe.

(2) **"Reasonably well-matured"** means that the pears are firm and may not have reached the fully ripe stage.

(3) **"Fairly well-matured"** means that the pears may be hard but not immature.

(4) **"Immature"** means that the pears possess a grayish white or dead white color indicative of immature fruit.

(d) **Shape.** (1) **"Well-shaped"** means that the pears have been cut longitudinally into approximately equal halves, and that the halves are practically whole and symmetrical.

(2) **"Reasonably well shaped"** means that the pears have been cut longitudinally into approximate equal halves, and that the halves may tend to be oval in shape but are not so irregular as to be misshapen.

(3) **"Fairly well shaped"** means that the pears have been cut longitudinally into approximately equal halves, and that any portion of a half is not less than two-thirds of the apparent original half.

(e) **Slabs.** **"Slabs"** are pears that have been mashed or mutilated to the extent that they have lost their normal contour and have become definitely flattened at the edge or rim. A half that has a slightly torn edge is not considered a slab.

(f) **Scraps.** **"Scraps"** means any portion of a half that is less than two-thirds of the apparent original half.

**WORK SHEET**

**§ 52.5849 Work sheet and summary of requirements for dried pears.**

Size of case or package.....				
Markings.....				
Label or brand.....				
Net weight.....				
Size or sizes.....				
Moisture content.....				
	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>
	<b>Minimum requirements</b>			
Grade A color.....	95%	90%		
Grade B color.....	5%	10%	100%	
Grade C color.....				
	<b>Maximum tolerance</b>			
Total defects.....	10%	15%	20%	
Slabs, immature, or scraps; affected by russet or similar discoloration; damaged by discoloration; sunburn, hailmarks, limb-rub, hard end, black end, external stems, calyx cups, scab, disease, insect injury, or other similar defects; and	10%	15%	20%	
Affected by mold, decay, insect infestation, imbedded dirt, or other foreign material.	But not more than			
	4%	5%	5%	5%
Decay.....	But not more than			
	1%	1%	2%	2%
Grade.....				

Dated: May 16, 1967.

G. R. GRANGE,  
Deputy Administrator,  
Marketing Services.

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